

2. (Amended) The food-making process of claim 1, further comprising the step of:  
substituting said [product] hydrolyzed rice flour for a fat [ingredient] in [a final] any  
food product.

3. (Amended) The food-making process of claim 1, further comprising the step of:  
[using said product] adding said hydrolyzed rice flour instead of shortening in [a  
final] any food product.

4. (Amended) The food-making process of claim 1, wherein:  
the step of extruding [promotes a short-time] accelerates a conversion of said rice  
flour into said hydrolyzed rice flour in the presence of said alpha-amylase enzyme.

5. (Amended) The food-making process of claim 1, wherein:  
the step of extruding [includes a hydrolysis process that] produces simple sugars [,  
and] in said [product has] hydrolyzed rice flour with a water activity low enough to mimic the texture  
of fat [that will] and which will not [sustain significant] support microbiological growth.

6. (Amended) The food-making process of claim 1, further comprising the step of:  
blending rice syrup with said rice flour in said slurry before the step of extruding and  
providing for an accelerated enzymatic reaction.

7. (Amended) The food-making process of claim 1, further comprising the step of:  
blending a sweetener with said rice flour in said slurry before the step of extruding  
and providing for an accelerated enzymatic reaction.

8. (Amended) The food-making process of claim 1, wherein:  
the step of extruding is such that said [product appears like] hydrolyzed rice flour  
resembles the appearance of shortening, and is a combination of water, flours, simple sugars, and  
complex carbohydrates that have substantially less calories than fat.

9. (Amended) The food-making process of claim 1, wherein:

the step of extruding is such that said [product] hydrolyzed rice flour includes proteins [that can act] as emulsifiers.

10. (Amended) The food-making process of claim 1, wherein:

the step of extruding does not include [the use of] an emulsifier in said slurry.

11. (Amended) The food-making process of claim 1, wherein:

the step of extruding is such that said [product] hydrolyzed rice flour has a bland, neutral taste.

12. (Amended) The food-making process of claim 1, further comprising the step of:

extruding a second time to inactivate said alpha-amylase enzymes and thereby adjust the pH of said [product] hydrolyzed rice flour.

13. (Amended) The food-making process of claim 1, wherein:

the step of extruding is [extended over ] 3-10 seconds in duration.

14. (Amended) The food-making process of claim 1, wherein:

the step of extruding is conducted [between] within a temperature range of 35°C to 60°C.

Please add claims 23-25 as follows:

23. (New) The product of the process of claim 1.

24. (New) The product of the process of claim 6.

25. (New) The product of the process of claim 7.

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#### REMARKS

Claims 15-22 have been cancelled without prejudice, claims 1-14 have been amended, and claims 23-25 have been added, leaving claims 1-14 and 23-25 in the case and at issue.

The present invention relates to a new and improved food making process for a fat substitute that mimics fat in texture and flavor.